

Model Hats From Paris

VELVET AND TIPS HAVE DRIVEN AWAY FLOWERS.

Small Toppes and Flaring Marie Antoinette Shapes are the Most Correct.

New York, Oct. 19.—Hats have grown prodigiously in size since last winter, and a surprising point in the new millinery—considering how widely they have been advertised—is that almost no bonnets are seen. There are a few dainty little affairs for theater wear, scarcely more than a twist of velvet, a jewelry buckle, and an aigrette, but for the rest winter headgear is distinguished by a general bigness and top-heaviness that bodes ill for the happiness of man. With the larger hats, too, trimming effects are eccentric to a marked degree and thought, of course, there are exceptions to the common rule of ugliness, it really looks this season as if Mrs. Fashion had only in mind the making of guys



Smart Winter Hats.



For Traveling.

of us. At least the major portion of the imported models suggest this. In their untrammelled state, many of the new small hats are found to be made entirely of chenille, and there are others of felt with a chenille cord overcasting the edge in a deep furry border. Another decorated felt shape is large and round-brimmed, with the edge clipped up into narrow bands forming a looped border. This is often left plain, but again a becoming and novel effect will be made by having the fringed edge loop over a thick twist of black or colored velvet.

Other felt hats are either stiff English frothing shapes or else the great soft "flats" so long adored by French women.

FOR STREET AND SHOPPING. The English hats are bound with silk braid, and they are trimmed stiffly and plainly with velvet and quills, or else wings or birds. The one pictured shows a stylish method of garniture, and in point of color



Feathers and Ribbons.

it realizes one of the many fancies of the season. The hat itself is of black felt, the quills also, but the velvet ribbons that surround the crown are respectively in bright sap-
ple blue and pale sage green, the blue surrounding the green.

Under the brim at the back is a scarf of yellow lace looped each side the coil-
fure in roses with short ends.

POSSIBILITIES OF THE SCARF. This lace scarf, whose draping possibilities seem unlimited, is another characteristic feature of new millinery, and never was a more cunning trick invented to promote be-
comingness—that is, from a rear and side view, at the front it is not seen at all. The lace used is point applique in tones deepening from a pale cream to almost a light brown, and with the under scarf there will be sometimes an outside decoration of the same lace, rosetted in a great loose knot or shaped in stiffened wings.

ECLECTIC STYLES.

Narrow yellow Valenciennes edging is also used on some of the larger hats, but with a by no means happy result. One vast velvet affair that had been made by stretching the velvet plainly over a buckram frame, had its straight brim covered with close ruffles of this edging. The crown was small and stiff and tapering slightly at the top; but it

was completely surrounded by a barrier of Prince of Wales feathers, the were set on end with the tips turned out-
ward. Then at the lower line of this, and as if holding the crown in, there
spoke out brilliant, as cabochons. The
effect of the whole was something to
bring tears to the eyes of the most hard-
ened!

A velvet hat with more gracious pos-
sibilities has the same straight brim of
this one, but a big soft Tam o' Shanter
crown, and there are some very natty
little hats of braided felt, with the Tam
crown and a narrow ruffled brim that
trim stylishly at little expense.

YOUTH AND BEAUTY NEEDED. Other small round hats, especially those
of the turban order, are not dis-
tinguished for their loveliness. There are
loques of velvet made by bunching the velvet
all over a frame, that are becoming to small
heads, but felt turbans, decorated with
a silk anything but beautiful.

A tallish Viret shape with a tiny rolled
brim that is hidden by a drapery velvet
trimming is the most possible of any,
over a fresh, round face, is indeed stunning,
but even this would challenge anything but
the greatest juvenescence. With the Eng-
lish spalling hats is the same—really, but
they are built on English principles.

"Ah, that youth's sweet-scented man-
script should close," one says, saying the
post, perhaps as one turns away from the
mirror. For the hard lines and stiff trim-
mings of a Viret turban—at \$40—has
about out hollows and weariness never
seen before.

And we set to in pitiful wondering if,
indeed, we have at last crossed that cruel
line that divides cap-cappings from the
rule of spring.

PICTURESQUE EFFECTS. But a true waiting, for never has
a season been kinder to the fading rose.
Bonnets, remember, will reveal one's
age to the year, but hats only are the
mode now, and the big felt "flats" al-
ready mentioned, will be found almost
universally becoming.

The shaping of these hats is done en-
tirely by the milliner. In their untrammelled state they are in
the brim as round as big moons, and
have stiff little crowns with flat tops.

The first step in their trimming is a
bandeau that rests on the hair, and to
which the hat is fastened in a way to un-
dulate the brim; the back is looped straight
up to the crown, which is also a favorable ar-
rangement for many other large hats.

POPULAR TRIMMINGS. The trimming is put on according to
height of wearer, either with a broad low
effect, or else is mounted sharply at
side.

Black ostrich feathers are used in pro-
fusion on them, and in other hats as
well, and black velvet is also much in
favor. There are also gem buckles and
pins that are very splendid. One of
these jeweled ornaments that may be
especially recommended for its good taste
and effectiveness is a slide buckle of dull



Another dainty conception is to simply
glue a bunch of any flower in the upper
corner of the card, and seemingly, tie
with a loosely knotted ribbon, painted in
water color. Inscribe the flower's signifi-
cation below, and on the back of the
card put a verse descriptive of its dis-
tinctive charm.

A design breathing of the idyllic is this.
Irregularly and diagonally down the upper
half of the card glue the daintiest of
flowers, as if falling from above. Between
this shower of petals and blossoms print
the lines:

"Alas!" said Love, and dropped his flow-
ers.
"I've lost my time in idle play;
The sweeter I would make the hours,
The quicker they would pass away."

This charming conception is completely
represented by painting a rosy Cupid with
his mischievous weapon in the act of scat-
tering his floral toys.

In graceful arrangement glue several
long-stemmed clovers to the card, bright-
ening each with touches of old gold, cop-
per-red, and dull-blue metal paint. In like
colors print the words "Health, Happiness,
Prosperity."

Somewhat similar is a wish-bone card.
Rather than break it in the attempt of
charming the realization of a wish, spare it
for the prettier fate of gracing a card.
Write a narrow tricolored ribbon, tie three
wish bones, each painted a different luster,
across the longer end of the card. Under-
neath print, in the same three tones, this
message:

"Three wishes wish I thee,
Health, wealth, prosperity!"
The words are first outlined in pencil,
then each letter touched, by turns, with
the different paints.

If a hostess is to prepare for a few guests
at the "eleventh hour" and time forbids
floral souvenirs, she can quickly compose
this aesthetic salad by substituting poetry
descriptive of nature's manifold beauties.
On each card she neatly pens a verse illus-
trative of the time present. Or, per contra,
she makes summer's heat seem less op-
pressive by pen pictures of the winter
splendors of winter, and chill winter
appear less desolate with word paintings
of the summer gems' radiance.

Enison, Lowell, and Scott have dedi-
cated most beautiful odes to winter, and
innumerable are the rhythmic gems reflect-
ing the charms of springtime, vernal
showers, a rare day in June, and autumnal
reverses. Nocturnal meditations, long-
evening shadows, evening clouds, dewy
morns, calm nights, misty zephyrs,
wind's sighing, with all an expressive
of sentiment graceful for such mementos,
and each theme is prolific of the poet's in-
spiration.

Language of the Fan. Fans will be universally carried this
coming winter by women when in full
dress. They will be unusually small and
peculiarly rich in coloring, thereby add-
ing a charming touch of color to light
toilettes. In view of the fan's return to
favor, frequent inquiry was made
concerning the different movements by
which the fan may communicate what its
owner's lips cannot utter. These signals
themselves, their meanings, and the hand-
ling of the fan are given by an European
authority as follows, as being in most gen-
eral use, and are known as the Spanish
method.

The closed fan means: 1—Held in a per-
pendicular position, like an exclamation
point, resting against the mouth and chin.
"We are noticed, take care." 2—Held
against the heart it says, "Be sure
you are close." 3—Held in a horizontal
position, with both arms hanging, it con-
veys the sorrowful message, "All is over
between us." 4—But if the hand leans
on the fan, it signifies the humble en-
tralty, "Be kind again."

The half open fan says: "I don't under-
stand you, explain yourself more plainly!"
If the fan is opened to its full width and
covers half the face, it means: "I want
to speak to you!" If the lady fans herself
in the usual way, it means: "Come, the
clock is clear!"

When the fan is held flat, like a waiter,
it signifies: "There is nothing more in our way, all the ob-
stacles are removed." But if it is allowed
to fall negligently down, it is meant to
express: "I never cared for you, and I
never shall care!"

Miscellaneous. In the ripe October time,
When sunlight creep thro' wooden
places,
And every blade is a poet's rhyme,
Set in earth's broad mystic vase,
Softly sail the shadow-ships,
Filled with cabalistic fancies,
Lingering all the flower-lips,
Floating by the yucca haunts.

Up the aromatic pipes,
O'er the star-cake master,
Are rosaries of muscades,
Nestling in the mottled Jasper.
Filled with sweets the clasping vines,
Bearing Nature's royal chrisms,
Great, ripe, thick-skinned muscades
Far exceeding poppy's rhythm.

Souvenirs of The Autumn

PRETTY USES FOR FOLIAGE AND WINTER GRASSES.

Novel Things That Can Be Made of Withbones, Flowers and Bright-Tinted Leaves.

The heart loves to cherish tiny ferns,
blossoms, and fairy tangles, whose fasci-
nation helps make the woodland what it
is. Carefully pressed, adorning cards
with suitable inscriptions, they are mementos
of many a joyous day. But a serious
mistake to use heavy pressure on occasions
they make charming souvenirs.

Flowers, leaves, tiny vines, bits of
moss and grasses, are placed between a
double thickness of sheet wadding, held
down by a very light weight. It is a
serious mistake to use heavy pressure in
pressing flowers. The object is to ex-
clude every possibility of air and mois-
ture, simply to dry, not to flatten or
"press" the flower. Do not disturb until
thoroughly dry, and then place in a cov-
ered box for future use. In observing
these simple directions flower and leaf
retain their exquisite tints without as-
suming that stiff appearance, peculiar to
ordinarily pressed flowers.

MOUNTING THE LEAVES. For mounting these dainty trophies of
rambles and strolls, regret cards are con-
venient, as are also the cards of different
size, used by amateur photographers, and
which may be procured where such supplies
are sold. Large cards permit of the most
gratifying arrangement of flowers. Seven
by five inches is a good proportion. The
best way of obtaining this desirable size
is to have a sheet of heavy cream card-
board cut into cards of that dimension.
One sheet makes sixteen cards. All print-
ing of dates, suggestive quotations and the
like is done in artistic lettering. This is
most effective in metallic colors, although
in India ink it is pretty and of far more
rapid execution.

An artistic fancy is to first paint on
the card a quaint jug or vase. From this
drops a cluster of airy windfalls of the
wood, nestling in a delicious green of
loose tangle. Occasionally requires, print
the words "Many Happy Returns,"
"Best Wishes," "A Glad New Year," or
whatever happens to be the compliment of the
day.

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GENTLE HOUSEHOLD HINTS.

That Will Prove of Great Value to a Thrifty Mind.

For the careful housewife who is always
on the lookout for hints regarding the
proper care of her possessions, the "Gentle
Household Hints" which I have picked up here and there
may be somewhat helpful.

For instance, a notable housewife, who
always keeps everything in the traditional
"apple and spin" order, tells me that the
best way to restore ivory to its former
whiteness, when not stained, is to rub it
with a slightly colored, but not too dark,
water and then place it under a glass in
the sun's rays.

To polish ivory, first smooth the surface
with the finest sandpaper, then apply
whiting on a bit of flannel, rubbing it well.
The whiting may be wet with oil or water.
Finish by rubbing the ivory with a
slightly colored, but not too dark, water
and then place it under a glass in the
sun's rays.

Leather chair seats may be brightened
and revived by rubbing them with the
white of an egg. Leather bookbindings can
also be improved by the same treatment.
The transformation which I brought about
in a black leather shopping bag, which I
bought for a friend, is a good example of
the fact, for possibly some
of you are balancing the pros and
cons of carrying a favorite bag which
has seen its best days.

Don't throw it away, instead, mix some
white with a little oil, and give the bag one
good rubbing with your fingers, and you will
find your boots with liquid dressing—and
if your experience is similar to mine,
you will never regret the operation nor
will you be obliged to buy a new bag for a
long time.

NEW SWEET POTATOES. New Ideas for Delicious Dishes for
Autumn Dinner Tables. The sweet potato, Ipomoea Batatas,
though long known and appreciated in the
Southern States, where it is grown
as a staple upon Northern tables. It is of the
yam family, and is not, as many suppose it to be, a relative of the
Irish potato.

Sweet potatoes are sometimes pared,
chopped into dice, browned and used as
coffee. They are used in a variety of
ways on our tables, as a vegetable, or
for fritters, croquettes, pies, puddings,
sweetmeats, etc. The following are
among the best methods of preparing them.

BAKED OR STEAMED SWEET POTATO. Simply wash and bake until tender, as
other potatoes. Bake the potatoes until
done, then peel, wash and season with
pepper, salt and cream.

Steam the potatoes until tender. When
thoroughly cold peel and slice them in
half-inch thick slices. Put a layer in
the bottom of a deep baking dish and
sprinkle with sugar and bits of butter.
Then another layer of potatoes and more
butter and sugar until the dish is full.
Add a cup of water, place it in the oven
and let it bake slowly, moistening the
top occasionally with the butter and wa-
ter in the dish, until it is a delicate
brown, using about one-half cup butter,
one-half cup sugar, one-half cup of wa-
ter, one quart of sliced potato.

POTATOES IN THE PAN. Steam sweet potatoes until they are soft
but not broken. Peel and slice them.
Put two cups of sugar and one and one-half
cups of water into a thick saucepan. Stir
into one-half cup of butter. Put the sliced
potatoes into a deep baking dish, and pour
the syrup over them. Sprinkle bits of
butter over them and bake from one and a
half to two hours.

CANDIED SWEET POTATOES. Peel and slice the raw potatoes and lay
them in a deep baking tin, with butter,
sugar and nutmeg, or any other spice pre-
ferred, sprinkled among the slices. Add
a little water and bake until the syrup is
thick and the potatoes thoroughly done,
moistening the top frequently so that it
does not become dry.

Peel and slice in half-inch slices sweet
potatoes that have been steamed until they
are tender but not broken. Put them in a
baking dish, sprinkle with sugar and bits
of butter. Pour over all one cup of sweet
cream, and bake for fifteen or twenty
minutes.

FRIED SWEET POTATOES. Steam the potatoes until they are tender
but not broken. Peel and slice them.
When cold enough to handle peel
and slice lengthwise, or if large cross-
wise, in half-inch slices. Have plenty of
butter in a deep frying pan, and fry the
slices in it and fry until they are
golden brown.

Peel and slice the raw potatoes and lay
them in a deep baking tin, with butter,
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Some Secrets Of Social Success

ADVICE OF A LEADER TO THOSE WHO ASPIRE.

One Must Know How to Snub and Be Snubbed if One Enters the Enchanted Gates.

When the reporter climbed the steps of
a gray stone Italian renaissance house
on upper Fifth avenue, she found an en-
cumbered and amiable social leader at home,
in her Marie Antoinette boudoir. The
lady's hands were under the delicate in-
fluences of an expert manicurist, but she
was quick to welcome the reporter and give
her opinions on the society she represents, and
how to get it.

"You may get it down as a fact," remarked
this authority, looking ten pink, brilliant
moon-crested nails up for self-inspection,
"that getting into society in America is
the most expensive amusement in the
world, and that our Four Hundred is the
most exacting aristocracy to-day." Not
the sacred salons of the renowned Fan-
bourg St. Germain are more chary of
admittance. In London, a rich, clever
American is received with the ready am-
bivalence, we show to tired foreigners, but
many in ambitious women who have car-
ried for herself an excellent position abroad,
dined duchesses and breakfasted princesses,
comes home to a very chilly reception.

NEW SWEET POTATOES. New Ideas for Delicious Dishes for
Autumn Dinner Tables. The sweet potato, Ipomoea Batatas,
though long known and appreciated in the
Southern States, where it is grown
as a staple upon Northern tables. It is of the
yam family, and is not, as many suppose it to be, a relative of the
Irish potato.

Sweet potatoes are sometimes pared,
chopped into dice, browned and used as
coffee. They are used in a variety of
ways on our tables, as a vegetable, or
for fritters, croquettes, pies, puddings,
sweetmeats, etc. The following are
among the best methods of preparing them.